

Brut Millesimato 2014



Mediterranean Elegance collection: Elegant interpretations of the terroir

A metodo classico with striking elegance, Donnafugata Brut is characterized by a fine and intense bouquet with fragrances of bread crust and dried fruits. In the mouth it is harmonious, with fine and persistent perlage.

DENOMINATION: Vino Spumate Sicilia DOC

TYPE: Brut Metodo Classico

GRAPES: Chardonnay and Pinot Nero

PRODUCTION AREA: South-western Sicily, Tenuta di Contessa Entellina and nearby areas

TERRAINS: altitude 470 - 500 m a.m.s.l.; high hilly orography, facing north-east; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9), rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc); total limestone from 20 to 35%.

VINEYARD: VSP (vertical shoot positioning) pruning with Guyot training; planting densities: 4,444 plants per hectare (2.5 m x 0.9 m); yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acres).

VINTAGE 2014: the 2014 vintage was characterized by a fairly balanced climatic trend, marked by a relatively mild winter and a cool, rainy spring. Overall, from 1 October 2013 to 30 September 2014, 620 mm of rainfall was recorded: a slightly lower figure compared to the average of the last 10 years, with rainfall concentrated in the spring months. July and August passed without excesses of heat and with an excellent temperature range between day and night, thus favoring the production of particularly fresh and balanced wines.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The Chardonnay and Pinot Nero destined for the production of the Brut were harvested during the second decade of August.

VINIFICATION: Once the grapes reach the winery, they undergo further selection on a vibrating table before soft pressing. Fermentation takes place in stainless steel at around 15- 16°C. Second fermentation in the bottle follows. After tirage the Brut ages for 36 months on the lees.

ANALYSIS DATA: alcohol 11.90% ABV - pH 3.12 - total acidity 8.08 g/l - residual sugar 8,1 g/l.

TASTING NOTES (21/12/2018): brilliant straw yellow, this Millesimato 2014 offers a fine and intense bouquet. It opens with aromas of bread crust and hay, accompanied by nuances of dried fruit and light fruity scents. The palate is fresh and crisp and, at the same time, ample and complex. A harmonious brut, with fine and persistent perlage and of extraordinary personality.

FOOD & WINE: pleasant for an aperitivo, excellent paired with finger food, seared scallops, sole meunière. Serve in medium-size glasses, not flared, uncork at time of serving, excellent at 6-8°C.

WHEN YOU DESIRE TO: Live a sophisticated, sensorial experience. Share your passion for elegant wines with great aging potential. Enjoy a moment of pure beauty.

DIALOGUE WITH ART: An elegant woman, her face lit with a slight smile... how can we not help thinking of Mona Lisa or Lady with an Ermine by Leonardo da Vinci and the many Italian portraits of women in the 1500s. A perfect balance of the elements, including, art, culture, nature. Compared with the very elegant original sketch, made on a wooden board, we just added a few touches of gold foil into the perlage, as beams of light that let us predict all the fine liveliness of its content.